



## Retail Food Establishment Inspection Report

Floyd County Health Department  
Telephone: 812-948-4726

Y678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>New Albany Valero</b>	Telephone Number <b>812-949-2063</b>	Date of Inspection (mm/dd/yr) <b>12-29-19</b>	PERMIT # <b>19-216</b>
Establishment Address (number and street, city, state, zip code) <b>327 W. 5<sup>th</sup> St New Albany, IN 47150</b>			
Owner <b>Muhammad Atif</b>	Purpose: <b>1. Routine</b>	Follow-up <b>NO</b>	Release Date <b>Today</b>
Owner's Address	2. Follow-up	Summary of Violations: <b>C 3 NC 5 R 2</b>	
Person in Charge <b>Patrick Wigginton</b>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational		
	5. Temporary	Menu Type (See back of page)	
	6. HACCP	<b>1 2 3 4 5</b>	
Certified Food Manager <b>Raveer Singh 8-18-22</b>	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
173	C	R	Observed old wilted pepper in pizza cooler.	Corrected
344	C		Observed 3 leaking cans in handwashing sink.	Corrected.
438	C		Observed unlabeled spray bottle.	Corrected
218	NC		Observed 2 light bulbs out over 3-comp sink.	2 weeks
297	NC	R	Observed black spots in pepsi ice chute.	today
413	NC		Observed door gap of 1/4 inch on South door. One edge and underneath. install weather stripping or brush.	3 weeks
392	NC		Observed dumpster left open.	today
431	NC		Observed sticky floors in garage area.	7 days
			Observed spill in walk-in cooler under drink rack.	2 days

Received by (name and title printed): <b>Patrick Wigginton</b>	Inspected by (name and title printed): <b>Thomas Snider</b>
Received by (signature): <i>Patrick Wigginton</i>	Inspected by (signature): <i>Thomas Snider</i>
cc:	cc:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

## Floyd County Health Department Inspection Notes

Code #	C/NC	Comments
		PIC: Patrick Wigginton
		CFH:
		Health Policy Y - N Food Code: Y - N
		Email:
✓ 344	C	items in handsink ✓
✓ 438	C	Unlabeled spray bottle ✓
✓ 218	NC	light out
✓ 173	C R	wilted pepper ✓
✓ 297	NC R	blackness in ice chute (pepsi)
431	NC	sticky floors in grout door area
431	NC	spill in walk in near front <del>old microwave</del>
✓ 392	NC	open dumpster
✓ 413	NC	door gaps S. door

